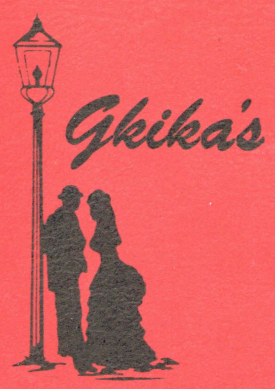


DOWN THE STREET

Restaurant

&

End O' The Alley Lounge

Gkika's DOWN THE STREET

Appetizers

GULF FRESH SHRIMP COCKTAIL 3.75

ESCARGOT A LA MAISON 3.75

FRIED ALASKAN CRAB CLAWS 3.95

Soups

FRENCH ONION 1.00

SOUP DU JOUR 1.00

Salads

TOSSED GREEN SALAD 1.50

ORIGINAL GREEK SALAD 3.50

HEARTS OF PALM 3.25

CAESAR SALAD *(prepared at your table)* 3.95

House Specialties

VEAL PICCANTI 5.95

delicate slices of veal simmered and served with mushrooms in a lemon butter sauce

SCAMP 5.95

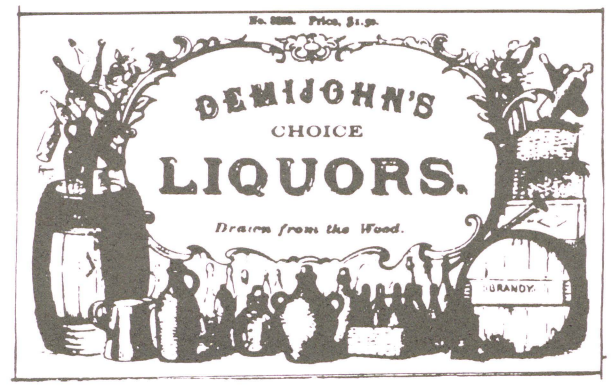
a deep water fish tastier than snapper prepared our way You'll love it

STEAK AU POIVRE 11.95

A tenderloin steak rubbed with ground peppercorns and our special sauce Spicey but good

VEAL MARSALA 5.75

Veal in a light tomato sauce with slices of onion, bell pepper, mushrooms and a variety of spices



Something Special On the Side:

SPAGHETTI AND BURNT BUTTER

The recipe for this one has been requested by Bon Appetit *magazine.*

1.00

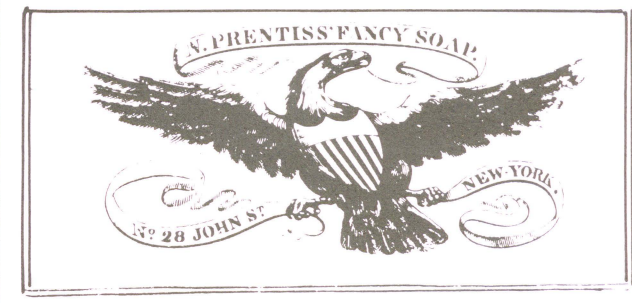
FRESH SAUTEED MUSHROOMS
FRESH FRIED MUSHROOMS

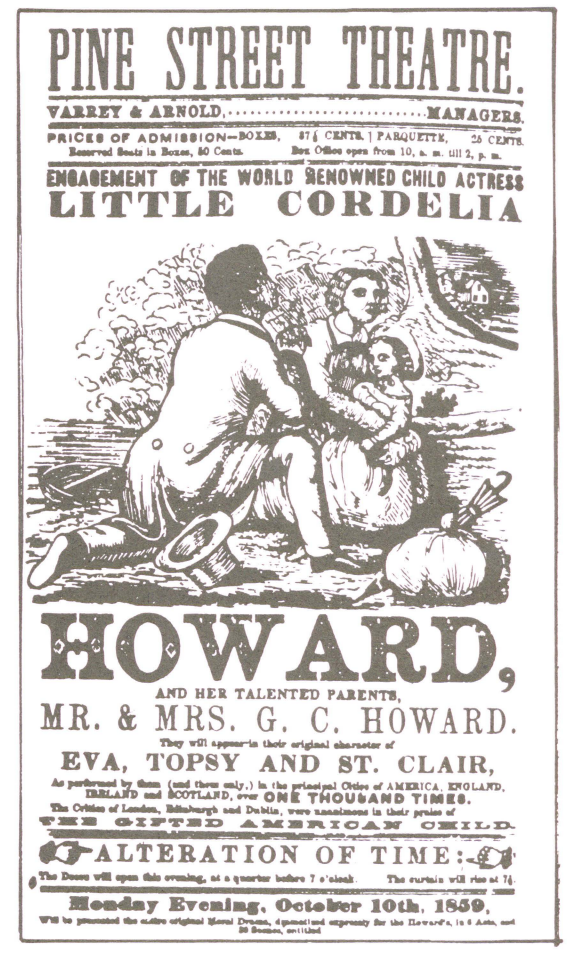
Different but good

1.75

VEGETABLE DU JOUR

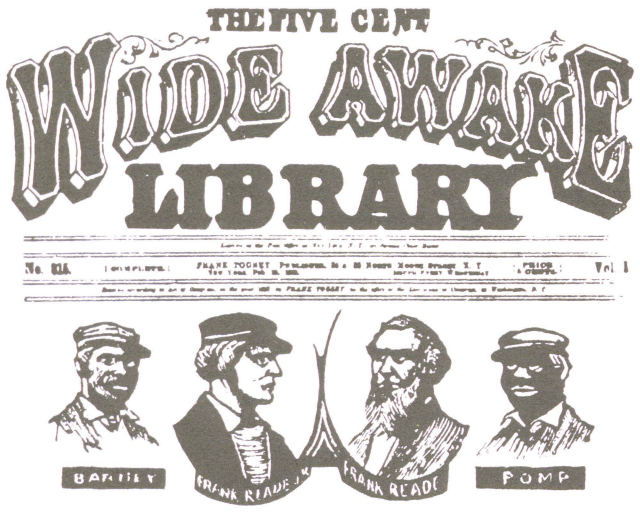
1.00

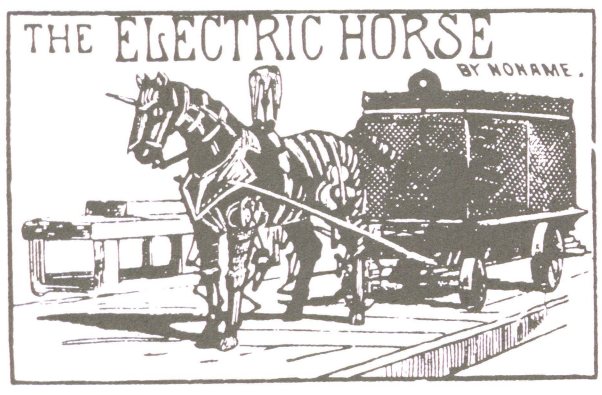



PINE STREET THEATRE.
VARREY & ARNOLD,.....MANAGERS.
PRICES OF ADMISSION—BOXES, 37½ CENTS. | PARQUETTE, 25 CENTS.
Reserved Seats in Boxes, 50 Cents. Box Office open from 10, a. m. till 2, p. m.
ENGAGEMENT OF THE WORLD RENOWNED CHILD ACTRESS
LITTLE CORDELIA
HOWARD,
AND HER TALENTED PARENTS,
MR. & MRS. G. C. HOWARD.
EVA, TOPSY AND ST. CLAIR,
THE GIFTED AMERICAN CHILD.
ALTERATION OF TIME:-
Monday Evening, October 10th, 1859,

KICKAPOO
INDIAN SALVE!
Made from Buffalo Tallow, combined with Healing Herbs and Barks.
It is a perfect cure-all in Skin Diseases—for the various forms of Tetter, dry, scaly, moist or itchy, for Erysipelas, recent or chronic; Pimples or Blotches on the Face, Scald Head, Barber's Itch, and all annoying, unsightly eruptions of the skin; also, painful soft Corns, and Burns and Itching Piles.
SOLD BY ALL DRUGGISTS. PRICE 25 CENTS.

Restaurant & End O' The Alley Lounge





BOSTON,
Plymouth & Sandwich
MAIL STAGE,

CONTINUES TO RUN AS FOLLOWS:

LEAVES Boston every Tuesday, Thursday, and Saturday mornings at 5 o'clock, breakfast at Leonard's, Scituate; dine at Bradford's, Plymouth, and arrive in Sandwich the same evening. Leaves Sandwich every Monday, Wednesday and Friday mornings; breakfast at Bradford's, Plymouth, dine at Leonard's, Scituate, and arrive in Boston the same evening.

Passing through Dorchester, Quincy, Wymouth, Hingham, Scituate, Hanover, Pembroke, Duxbury, Kingston, Plymouth to Sandwich. *Fare*, from Boston to Scituate, 1 doll. 25 cts. From Boston to Plymouth, 2 dolls 50 cts. From Boston to Sandwich, 3 dolls. 63 cts.

N. B. Extra Carriages can be obtained of the proprietor's, at Boston and Plymouth, at the STAGE BOOKS kept at Boyden's Market-square, Boston, and at Fessenden's, Plymouth.

LEONARD & WOODWARD

BOSTON [illegible]

Entrees of Beef

All Entrees served with tossed salad, baked potato, french fries, or vegetable du jour. (No other substitutions.)

STEER BUTT STEAK
By any other name Chateaubriand

PRIME RIB OF BEEF AU JUS
Our chef's famous

STRIP SIRLOIN
Need we say more?

FILET MIGNON
A lady's delight

RIB EYE
One of the tastiest cuts

GARRICK STEAK
Tenderloin stuffed with fresh mushrooms, ham, scallions, parsley, with special sauce

Entrees of Seafood

BAY SCALLOPS
Fried or sauteed

FILET OF FLOUNDER
Broiled or fried.
Greek style: lemon butter and oregano

GULF FRESH SNAPPER
Broiled or fried

ATHENIAN SNAPPER
Broiled and topped with chopped parsley, scallions, flavored with lemon, butter and garlic.

BROILED SNAPPER
Greek Style —
Flavored with lemon, butter and oregano

SNAPPER ALMONDINE
Tender filet topped with buttery almonds

FRESH FRIED GULF SHRIMP
Fast tempting delight

SHRIMP SCAMPI
Tender shrimp broiled and flavored with our chef's garlic butter sauce

SOFT SHELL CRABS
Sauteed or fried for the delicate palate

LOBSTER A LA MAISON
Tender chunks of lobster dipped in butter, lightly flavored and fried. Served in a butter sauce.

ALASKAN CRAB LEGS
a delicacy from the frozen north

Entree of Fowl

LONG ISLAND DUCKLING
Served with honey-orange sauce

Try one of our distinctive wines or liquors

Desserts

ICE CREAM or SHERBET
VIENNESSE WALNUT CAKE
PARFAIT
Creme de menthe or Creme de Cacao
APPLE PIE
NEW YORK STYLE CHEESE CAKE

SPECIAL DESSERTS

Prepared at your table

PEACH MELBA
CHERRIES JUBILEE
IRISH COFFEE

Beverages

COFFEE
TEA
SANKA
MILK
SOFT DRINKS
(We serve Pepsi Fountain Products)

Spend your evening in the END O' THE ALLEY LOUNGE